TUBERCULOSIS AND CANCER IN CHICAGO BEEF!

COLD STORAGE IS BAD.

The Health Department Says that Undrawn Poultry, Long Kept, Is Unfit for Food.

Frightful Food Thrown Upon Market from Cold Storage Plants---Health Department Protests.

the greatest foe of the public health they were placed on ice.

any slaughtered poultry, fish, game, or age meats, even when taken the best been properly drawn and prepared by as food products. removing the entrails at the time of stomach or the system, but mere clogs. ban of this law.

following provisions:

No fowls or other animals to be put

Warehouses to be in sanitary condition; regular inspections to guarantee

An annual license fee of \$500, permits to be issued to warehouses only after they had complied with the sanitary provisions.

Retail grocers to exhibit storage meats in original packages from the warehouses, to show the age of the food, and its history.

"Our inspectors have found meats two and three years old in the warebouses," Dr. Whalen said.

So important has this subject become that the Secretary of the State Board of Health, Dr. James A. Egan, has addressed the following communication to the mayor of every city in Illinois:

"The Illinois State Board of Health. acting in the interest of the lives and health of the people, urgently recommends to the mayors and city councils of all cities and the presidents and boards of trustees of all villages and to the health officials in all parts of i le State, the enactment and enforcement of ordinances prohibiting the sale of poultry, tish, game, or any animal of the slaughtering.

"The necessity for such ordinances and their enforcement is plainly indicated by the rapidly growing custom of storing poultry, fish, and game containing the entrails and other viscera and offering them for sale long periods of time after being killed, and the danger to public health caused by this

"It is known to all physicians and physiologists that there are generated in the body of any animal poisons of the highest degree of toxicity. The intestines and other digestive organs contain at all times materials which have undergone putrefactive changes. If this material be permitted to remain in the body after death the poisons generated may infiltrate the entire flesh, making it dangerous to the person who eats it. The body, in which the viscera are permitted to remain, undergoes decomposition much more rapidly than when such viscera have been removed. Decomposition is further hastened by leaving the blood in

the animal. "It has become the custom of whole sale poulterers and packers to purchase poultry during the early summer, when the prices are lowest, and to keep it in cold storage until winter or until the prices are highest. Such fowls are killed without bleeding, often plucked before death, and placed in cold storage without removing the entrails and other viscera. Frequently they are not offered for sale until several months after killing.

"The process of decomposition and putrefaction begins at once. Cold storage and freezing may limit the rotting process, but do not stop it. When poultry or animals are taken from cold storage and thawed out for exhibition and sale the decomposition continues with renewed energy, impregnating the flesh with poisons. Flesh in which the blood has been permitted to remain is particularly susceptible to such decomposition, and this susceptibility is increased by the long period of freezing

"Even with poultry that is 'freshly killed' there is frequently a period of several days between the time of slaughtering and sale. Not only is it dangerous, but it is repugnant to our that can be done. Give the health desense of decency that the flesh we are to eat shall lie for several days in close contact with putrifying animal matter.

"Undoubtedly undrawn poultry, flesh, and game has caused many cases of poisoning which have wrongfully been attributed to other causes. The poisoning resulting often resembled that caused by other poisons administered by persons or taken with suicidal in-

agree with the cold storage people as to the possibility of storing food prod- Stead to the Illinois live stock board nets two years or more. Dr. W. A. says the board has no right to pass Kuflewski was decided in his opinions on slaughtered animals, but must con- stored in an undrawn condition and is that cold storage products were dele- fine its inspection to live stock. The afterward sold to the public. Attention administration that health officials Congress next year.

Health Commissioner Whalen finds | terious, no matter what length of time

"There is no possibility of preventing For seven months Dr. Whalen has some kind of decay if poultry is packed been trying to get an ordinance through with the entrails inside, no matter the city council forbidding the sale of what the temperature, and all cold storany animal used for food purposes, re- care of, lose their vitalizing principle frigerated or otherwise, "which has not and are consequently almost valueless

"They are not stimulants to the that 5,000,000 pounds of meats in Chi- It is just about the same as feeding cago warehouses would come under the the stomach so much bran. Cold storage is unfortunately one of the neces Dr. Whalen's ordinance contains the sities of our great cities and the great activities of our modern life, but it is a misfortune that cold storage should No fowls or other animals to be put in storage without the entrails being used within three or four days after the killing to secure the necessary returns of vitality to the human body.

"As for cold storage eggs I forbid my patients to use them under any circumstances. The egg. like meat, loses its force when stored and the fact that it has a shell is no protection. Its food properties are as certainly destroyed Every article to be tagged permanent- as if it were broken. Canned goods are ly to show the date it is put in stor- equally if not more deleterious than cold storage products. It is now an established fact that in the Russo-Japanese war canned goods were as deadly as the shrappel."

H. C. Curtis, director of St. Luke's Hospital, stated that as a general proposition he was in favor of the passage of the Whalen ordinance. would be a safeguard to the public health," he said, "and we who see the under side of that question are naturally solicitious that every step be taken to safeguard the public."

The Beef Trust is immune from prosecution by the Illinois Pure Food Commission.

Why? One point on which the Illinois commission has been especially lax in the opinion of food experts has been its failure to look for preservatives in canned meats. There is nothing in used for food that has not been prop- the State law, the commissioner prosperous small business. The hide claims, that forbids the use of pre-

> "No packer or dealer in preserved vegetable market, the poultry busior canned fruits and vegetables, or ness, the retail meat markets, the other articles of food, shall sell or offer for sale such canned or preserved trade—all these and many more have articles of food, unless these shall be entirely free from substances or ingredients deleterious to health."

of the Department of Agriculture on the point in question came in a dispatch from Washington. It was as

"The addition of any preservative of any kind to a food product may be objected to, first, when the added body of the Chicago Daily News, January is not mentioned on the label; second, the added substance itself may be deemed injurious to health; third, the idded substance may be forbidden by the laws of the country in which the foods are made or from which they are exported.

"Both boracle and salleylic acids are prohibited by the German laws. Boracic acid has been declared by this department to be injurious to health. It does not appear that there is any convincing reason for the use of any preservatives in sausages except the usual condimental ingredients—salt, rinegar, spices and woodsmoke.

"Under the results of experiments conducted in the bureau of chemistry small quantities of benzole acid and foods are produced, or from which they are exported."

food products when not forbidden by the laws of the countries where the Help the health commissioner fight the Beef Trust!

Commissioner of Health Whalen, in the bulletin for the last week of January, calls attention to the need of an appropriation of \$25,000 to fight tuber culosis. "An increase of the police force is undoubtedly necessary," de clares the bulletin, "but there seems to be lacking a sense of proportion in refusing the \$25,000 to save 2,000 to 25,000 lives annually from the assaults

of a positively preventable disease. while granting \$1,000,000 to fight thugs and murderers, whose total harvest of death last year was 187 victims. Give the police department all it asks-if partment what it actually needs."

Many of the Beef Trust employes wear rubber gloves while handling the cadavers. Otherwise they are in imminent danger of blood poisoning. Even the embalming of food for the gullible public has its attendant dan-

The Beef Trust is commencing to squirm. The public is going to get some startling facts before long. An opinion given by Attorney General



THE BEEF TRUST IS BOSS.

opinion advises the board that it has been called to many cases of

The Beef Trust must go.

The number of members of the prosent Legislature controlled by the Beef Trust is known to a man.

Remember the Beef Trust when you are nominating candidates for the

The number of dead and diseased hogs shipped by the Beef Trust and sold as food is something awful.

Numbers of hogs die in the cars in transit to the Beef Trust; their bodies are often eaten by the other hogs and their pet disease transmitted by them to the human race.

The Beef Trust has ruined many a servatives, but the law plainly states sheepskin tanners, the leather tanners, the wool pullers, the wool trade, the wholesale meat markets, the soap been swallowed up by this awful leviathan. How much longer will the people stand it?

people put up with diseased food?

People who think that they get good meat are invited to read the following clipped from the live stock report 9, 1906:

"Quality of offerings was not good It was such as the trade usually looks for on Tuesday, with the Wisc shipments largely predominating. was not the absence of good finished stuff that made the slow market, however, as the buyers were generaly looking for low-priced cattle. Shippers had only a few orders at most, and the great percentage of them were for plain finished cattle. Since the ending of the western season there has generally been as good a demand for the better priced steers. A few week, but they are as scarce as the proverbial hen's teeth."

We do not see any quotations in the dailies on trichina hogs.

All the rotten old Beef Trust lobbysts, consisting of crooked lawyers, castoff politicians and scarecrow statescon getting ready. But when the worthles will be pointed out so that he sons buying independent beef. who runs may read.

People must remember that the city had only eleven inspectors at work on cattle, hogs, sheep and provisions. Necessarily their work must have Trust guilty of in Chicago? How 300,000 cattle a week to inspect. Tu- year by tuberculosis and cancer? berculosis and cancer are bound to be shipped to all quarters as food.

Beef Trust cold storage is a bad thing. Yet it is popular just now. The liseased poultry from Beef Trust roosts s thus touched upon by Health Commissioner Whalen, of Chicago, in his annual report:

"Cold storage is one of our present necessities, but it is evident that it to do? has been shamefully misused by dishonest men. While certain articles of food are better after more or less prolonged storage, certain fruits and vegetables spoil so soon after removal from the cold storage as to give a very unfavorable impression.

"Again, poultry or game is often

would have no standing as party to a ptomaine poisoning resulting from eatsuit to enjoin the Chicago health de ing game or poultry which had been partment from condemning carcasses stored in an undrawn state. The real passed by the State and government evil comes from freezing more or less inspectors. "This opinion," said Sec- tainted meats and fish. The process retary Pritchard of the health depart- of decay is checked, but the ptomaines ment, "strengthens the city's claims remain. The purchaser does not detect to be supreme in the inspection of any odor, but a gastro-enteritis is apt to result none the less.

"There is a suspicton that much of the sickness contracted in strange hotels, is thus caused."

Daily News cattle report January 16: "Quality was rather poor, offers running largely to canners and cutters. Bull trade was steady at yesterday's decline. Bologna bulls were taken more readily than the fat sorts."

The Standard Oil Trust does not sell cancer or tuberculosis to the people. But the Newspaper Trust finds abundant space to dvote to the Oil Trust but has not a line for the Beef Trust Why?

Why is not the Illinois Anti-Trust law strictly enforced against the real

The law is upon the statute books and is rigidly lived up to as against small and honest corporations which lar to Springfield to prove that they are not in a trust. A Trust has no more standing in

law in Illinois than a Burgiar. Both exist in violation of the law and both are felons in the eyes of the law.

The Beef Trust absolutely controls pleases with the people.

Why does not the Attorney Genera of Illinois get after the Beef Trust

on the following points: Anti-Trust Law Violated .- It is vio lating the trust laws of Illinois by par-

In being an organization in restraint of trade besides violating every detail of the Anti-Trust law. Fraud in Products Sold-Millions of

pounds of beef, pork, mutton, sausage and other products have been sold under false names and false representations, containing materials other than those represented to the buyer. Fraud in Beef Sold-Millions of

pounds of inferior beef have been sold to government and private consumers. Killing Independent Concerns-The Beef Trust has organised and still is organizing fake independent com-panies as a final desperate measure to crush competitors who refuse to buy of the trust.

Rebates to Dealers-In every town at least one principal dealer gets s secret rebate in consideration of his agreement to buy no "outside" or independent beef, pork or mutton.

Secret Service Methods-Canvass ers are sent out in the guise of dis Illinois Legislature meets these tributors to secure the names of per-Crushing Competitors-Beef is sold

at cost and below until independent competitors are driven out.

pork, valued at \$4,835 and NO FRESH PORK WHATEVER. Germany protects How many murders is the peen very incomplete when there were many innocent people are killed every

> There will be some music over the Beef Trust when the next Illinois Leg-

The Beef Trust controls the food supply of the American people.

What did that delegation of Stock Yards commission men ask the mayor Did they ask him to order the city

health inspectors out of the Stock Why did the city administration point with pride to the fact that it protected the people of Chicago from

the Beef Trust for five months and then flunk?

charged the Harrison administration with truckling to?

Is there any one so base that he would sacrifice the work of honest health inspectors and imperil the lives of every man, woman and child in Chicago to oblige some political

Or are there deeper reasons? Speak out, somebody, for hell is not hot enough to roast a man who would bow to the Beef Trust in a matter of coffee, glucose syrups, coal tar jellies, tuberculosis and cancer.

The Beef Trust slaughter houses are like morgues. The Beef Trust magnates love to praise their cleanliness in magazine articles. Of course these slaughter joints are cleanly. They have to be. They are sanitary in near ly every respect. The only unsanitary things about the Trust slaughter houses are the cancerous cattle, the tuberculosis cows and the trichina hogs. The surroundings have to be kept cleanly, like all buildings devoted to the care of cadavers. Even the embalmed beef turned out by the Trust is sanitary—from an embalmer's standpoint.

Chicago is the home and the headquarters of the Beef Trust.

Beef Trust have in opposing the Illinois pure food laws and wanting them

The following products were exported from the United States to the countries named in 1904. A large percentage of them contained tuberculosis and cancer as they were taken legislation in Illinois. It does as it from the insides of cattle and therefore NEVER examined for tuberculosis, cancer or any other disease:

> Sausage Casings. Tallow. Gr't Britain, value \$321,102 \$1,797,204 impossible of execution. Germany, value ... 923,006 613,651 France, value..... 184,336 463,514 Netherlands, value, 560,400 146,621 Russia, value..... 30,595

Why is Illinois afraid to tackle the Beef Trust?

The Beef Trust saturates Chicago with stenches from its rendering establishments and give factories. It robs the people of Chicago through its control of the price of the food they

The Beef Trust counts on a solid legislative delegation from Cook County which will favor monopoly and encourage high prices.

All pork for Germany is examined carefully for trichina before exporting. Pork for Great Britain is never examined for triching.

Hence the following figures may interesting: In 1904 Great Britain imported from

he United States 7,576,450 pounds of In 1904 Germany imported from the

er people from plague. The American people must put an end to the Beef Trust or suffer the consequences of bad food.

United States 48,100 pounds of canned

How many lumpy-jaw cattle are slaughtered by the Beef Trust every day and fed to the people?

The Eagle feels highly complimented over the way its reading matter is spector at the Union Stock Yards: stolen and reprinted without credit. purioiners, the thefts are easily recog-

The Beef Trust counts upon electing Did the same influences affect this a majority of the Illinois delegation to

FIGHT ON PURE FOOD.

It Has Been Waged Hard in Congress for the Past Seventeen Years

And the Result Is a Bill that Pleases the Beef Trust All Alone.

The Beef Trust is all powerful in tumors in the lungs; or when the le-

food bill was introduced in the Senate, and it has been debated off and the detection of all foci inside the on ever since."

With this introduction Henry Beach Needham tells in World's Work the amazing story of the delays to the pure food bill in the United | States Senate as an Illustration of obstructive methods.

It will enable the millions of consumers of food to understand why the United States is the only civilized country which does not possess a national food law. It will enable them to appreciate the difficulties which now confront the Heyburn bill during the present session of the United States Senate, the only measure, according to the best authorities, that there is any hope of passing.

"Every American workman," says Mr. Needham, "it is fair to assume. is interested vitally in securing for his family what he earns by the sweat of his brow-pure food and pure drugs.

"When one pays for wholesome articles he does not care to receive bad spurious whiskeys, adulterated drugs, and imitation flavoring extracts. One does not want codfish sausages or green hams, 'smoke cured,' all preserved with boracle acid; 'New Orlargely of glucose; olive oil, in reality cotton seed oil; 'pure raspberry jelly.' manufactured from glucose mixed with citric acid and coal tar dye.

"If the State cannot protect the individual against such swindling-and the State commissions confess their impotence-one naturally looks to the Federal government for protection and to his representative in Congress to provide statutory means for such protection. How has the welfare, the bealth, and longevity of the 80,000,000

fight at Washington against a pure food

The following is from a Washington dispatch to the Chicago Tribune, Feb.

3, 1906 : "Recently this opposition has taken an extremely dangerous turn. The people who are behind it realize that there is a general demand throughout the country for national legislation on this subject. They do not dare to fight it outright, therefore, and so they are confining their attention in an effort to lestroy the value of the law when it is enacted and to make it difficult if not

"There are now on the statute books of many States, particularly in the north, laws which if enacted would go long ways toward disposing of the impure food products which are now flooding the markets of the country to a notorious degree. In Illinois, for instance, there is a law which, if honestly executed, would put an end to the vast amount of frauds practiced upon the people. The law, however, is to a large extent a dead letter and the Illi- vengeance nois food commissioner is said to have become an offensive partisan in the movement to break down national legiscates here of a pure food law are astonished that Gov. Deneen should permit any Illinois official to take a stand in public which manifestly is in opposition to the best interests of nine-tenths

of the people of the State of Illinois. "The anti-pure food lobby here in Washington, which has its headquarters at the Willard Hotel, and which apparently is supplied with an unlimited amount of money, seems to have come to the conclusion that some kind of a pure food law is inevitable at this canned pork, valued at \$770,468, and session of Congress. They are there-13,009,651 pounds of fresh pork, valued fore bending all their energies to break down or minimize the effect of such a law when passed."

Remembering that it was always the habit to use the carcases of cancerou or lumpy jawed cattle after the cancers were cut out, the public is prob ably getting a fuller dose of lumpy jawed cattle for food than ever. On the very day that the city discontinued its inspection and conden Commissioner of Health of Chicago issued the following remarkable instructions in his bulletin of December 30, 1905:

following instructions to the chief in-

"'While actinomycosis is usually But it feels sorry that the able editors confined to the head, and may be said who steal it cannot give it a willer in one sense to be a localized disease, circulation than they do. As the Eagle and while some inspectors conden reaches its readers at least twenty- only the part involved, I believe it is four hours earlier than the principal "safest and most practicable to condemn the entire carcam wherever the acti- sides the Harrison Democracy d nomycotic abscess opens into the mouth, pharynx, larynx or any part of the digestive or respiratory tract; o The Beef Trust is arranging to com-when the lymphatic glands are involved; troi the next Illinois Legislature abso-ed; or where there are actinomycotic lutely.

sions have become generalized, since generalization in actinomycosis appears to run a very atypic course, making muscle very difficult; therefore, the entire carcass is to be condemned.

"'In cases where the actinomycotic lesions are positively localized, the infected part may be cut away and the remains of the carcass used.

"These instructions apply only to "lumpy jaw." There may be other reasons why you should want to condemn a carcase, and it is then a mat-ter of judgment for you and your men. But you should never hesitate to condemn if you believe the animal to be not fit for human food."

The Beef Trust continues to spread tuberculosis, cancer and other diseas with impunity.

One fact that escapes general attention is that the intestines, blood, liver, heart and lights (or lungs) of an animal are already used before the carcass proper gets to the inspector. This includes also what is known as the gut fats, out of which lard, suet, table oils and various other things

are made. As soon as a beef is killed, it is hung up by the beels and disembow-

All of the "innards" are hauled

Even the blood is received into a receptacle and carried off to be made into blood sausage, beef extract and the like.

The intestines are carried to the sausage rooms to be used as casings. The stomach goes elsewhere to

used as tripe. The liver, lights, heart, etc., find s

ready market. And, mind you, every bit of these portions of the "critter" are used whether it is suffering from cancer, Americans been conserved by Con- tuberculosis, lumpy jaw, or any other

The carcass after its "innards" are upon it or pretend to pass upon it. Dr. C. J. Whalen, the efficient Health Commissioner of Chicago, reported the condemnation of nearly four million pounds of meat during the four months

ending December 30, 1905. Now 85 per cent of these 4,000,000 pounds were found to be afflicted with

tuberculosis. pounds belonged to the main carcas and had passed government inspe What about the hearts, livers, lights, intestines, fats, blood, tripe and other inside belongings of these tuberculosis cattle from which 4,000,000 pounds of tuberculosis and cancerous meat were

found and condemned? They were sold to the people and

The spirits of thousands of poor boys who went out to fight for the United States in the Spanish-American war, must hover over the fortunes of the Bref Trust in a demand for These thousands were killed by the

"embalmed heef" of the Beef Trust and by the poisons used in the makeup of their Beef Trust rations. Neither the bullets of the Spaniard poor boy, at all comparable with the

damage done by the frightful embalm ed food of the Best Trust. The young fellows who offered their lives to the American government, did not for a moment imagine that the country for which they were fighting would permit a Beef Trust to furnish them with poisoned rations.

But it did. The soldiers trusted their country and ate the poison. The result was death, disease,

constitutions for thousands.

These are facts which the war re ords will corroborate.

The Beef Trust will get its desert before many years roll by. The Trust press cannot hide the truth from the people. Little by little they will learn the facts, and when they do wal a up, you will hear an explosion.

Hogs that go to England and the United States are not examined for trichina. All hogs for Germany, "The Commissioner has issued the France and Austria are. Some escape,

> By the way, what is Dr. Dyson, who used to be government chief inspector, doing now?

What other political associations be the Beef Trust own in Chicago?